

# COMPENDIUM OF INTERNATIONAL METHODS OF ANALYSIS FOR SPIRITUOUS BEVERAGES AND ALCOHOLS

Overall determination of phenolic compounds in spirituous beverages without added caramel

(Type IV)

## **OIV-MA-BS-19 Overall determination of phenolic compounds in spirituous beverages of viti-viniculture origin without added caramel**

Type IV method

### **1. Definition**

Folin-Ciocalteu assay measures the total quantities of phenolic compounds originating from wood present in barrel-aged spirits that haven't received any added caramel.

This assay is not specific to phenolic compounds (cf. principle). Caramel also reacts to the Folin-Ciocalteu reagent. However, in the case of wood-aged spirituous beverages, the vast majority of results are related to the presence of phenolic compounds derived from the oak wood (VIDAL and Al, 1991).

Folin-Ciocalteu phenolic compound content corresponds to the response to the result described below. This result is expressed in mg of gallic acid/l by calibration.

### **2. Principle**

All the phenolic compounds are oxidized by the Folin-Ciocalteu reagent. This reagent consists of a mixture of phosphotungstic acid and phosphomolybdic acid which is reduced, during the oxidation of the phenolic substances, into a mixture of blue molybdenum and tungsten oxides.

The blue colouring produced has a maximum absorption of about 750-760 nm. It is proportional to the quantity of oxidized phenolic compounds.

### **3. Apparatus**

1. Standard laboratory apparatus, and in particular:
  - Temperature-controlled bath (70° C), spectrophotometer.

### **4. Reagents**

#### 4.1. Folin-Ciocalteu reagent

This reagent is available for purchase ready to use. It can be prepared in the following manner:

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- 100 g of sodium tungstate (No. CAS : 13472-45-2),
  - 25 g of sodium molybdate (No. CAS : 7631-95-0), are dissolved in 700 ml of distilled water (No. CAS : 7732-18-5).

Add:

- 50 ml of 85% phosphoric acid (No. CAS : 7664-38-2) ( $\rho_{20}=1.71$  g/mL),
- 100 ml of concentrated chlorhydric acid (No. CAS : 7647-01-0) ( $\rho_{20}=1.19$  g/mL).

Bring to a boil under reflux for 10 hours, then add:

- 150 G of lithium sulphate (No. CAS : 10377-48-7),
- a few bromine drops (No. CAS : 7726-95-6),
- and bring to a boil for another 15 minutes. Cool and add 1 litre of distilled water.

#### 4.2. Anhydrous sodium carbonate

- Prepare a 4.25% solution (m/v) in distilled water.

#### 4.3. Anhydrous gallic acid (No. CAS : 149-91-7),

### 5. Procedure

#### 1. Calibration in gallic acid

Produce a hydroalcoholic gallic acid stock solution by weighed quantity, then some surrogate solutions by dilution (at least 2). The calibration range also includes a blank (hydroalcoholic solution). As an example, the range can include the following levels: 0.200 and 400 mg/L. Check the linearity of the calibration.

#### 5.2. Preparation of the samples

The sample must be perfectly limpid and free of beeswing.

#### 5.3. Reaction

In a test tube, introduce:

- 0.2 ml of sample (or of calibration solution)
- 1 ml of Folin-Ciocalteu reagent,

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- 18.8 ml of sodium carbonate solution.
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After stirring, bring to approximately 70°C for 20 minutes in the temperature-controlled bath, then cool under running cold water.

### 5.4. Absorbance measurement at 760 Nm

Absorbance at 760 nm is measured under a 1 cm optical path.

## 6. Expression of results

Express the result in mg of gallic acid/L (linear calibration), accounting for the possible dilution of the sample. If the absorbance is greater than 1, a new measurement is carried out after dilution of the sample, if linearity is guaranteed.

## 7. References

- BLOUIN J., LLORCA L., MONTREAU F.R., DUFOUR J.H., 1972. Etude des conditions optimales pour la détermination des composés phénoliques totaux par le réactif de Folin-Ciocalteu. *Connaissance de la vigne et du vin*, 6, 405-413.
- VIDAL J.-P., CANTAGREL R., FAURE A., BOULESTEIX J.M., 1991. Comparaison de trois méthodes de dosage des composés phénoliques totaux dans les spiritueux. FV OIV n°904.